

COLD GELLING PASTRY GLAZE BASED ON PECTIN

Abstract of the Disclosure

The present invention relates to liquid or semi-liquid pastry glaze, gelling on contact with a support, in particular to cold gelling pastry glazes obtained by solubilizing a Ca^{2+} reactive low methoxylated pectin, preferably a low methoxylated-amidated pectin and by applying conditions of brix, pH and/or suboptimal Ca^{+2} levels or other jellification ions that do not allow gelling before application onto a food product that provides the extra amount of e.g. Ca^{+2} ions and/or other conditions needed for jellification. The glaze solutions of the invention typically have a brix of about 35° to about 55°, an acid pH (for instance a pH below 4) and/or a natural free Ca^{2+} level of about 15 ppm. The present invention further relates to the use of such pastry glazes on food products such as pastry, which will retain an excellent cut-ability and texture. The glazes according to the invention advantageously are ready-to-use glazes that can be applied with precision, that are cold gelling but do not have the disadvantages of a standard thixotropic glaze. They are highly suited for glazing of acid food products such as a fruit tart.